Recipes

DURKEE FAMOUS FOODS

Durkee Famous Foods . . .

In planning this new book for you, we have arranged a selection of every-day dishes that will bring you new triumphs. Here will be found recipes for every part of the meal, from appetizers to desserts. You may select your own combination. Practical and economical (rather than fancy and expensive) dishes predominate. There are also happy suggestions for parties, Sunday night suppers, and "winter picnics." You'll thrill at the success of your adventures with this new Durkee Recipe Book.

BESIDES OUR OWN CAREFUL TESTING AND SELECTING, EACH AND EVERY RECIPE HAS BEEN TESTED AND APPROVED BY GOOD HOUSEKEEPING INSTITUTE.

DURKEE FAMOUS FOODS, Inc.

Elmhurst, N. Y. Chicago, Ill. Berkeley, Cal.
Norwalk, O. Portland, Ore.

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Important

All measurements given in the following recipes are level and should be made with standard measuring cups and spoons. Care in following measurements and methods given is as important as using Durkee products wherever specified. Abbreviations used in recipes are as follows: c. - cup; lb. - pound; oz. - ounce; pkg. - package; tsp. - teaspoon; tbsp. - tablespoon; sq. - square; wgt. - weight.

Appetizers

Appetizers . . . overture to the meal

DEVILED EGGS

6 shelled hard-cooked eggs
⅛ tsp. salt
⅜ tsp. Durkee's Mustard
1 tbsp. vinegar
1 tbsp. Durkee's Famous Dressing
¼ tsp. Durkee's Worcestershire Sauce

Cut the eggs in half lengthwise. Remove the yolks and mash with a fork. Add the remaining ingredients to the yolks and blend to a smooth paste. Fill the egg-whites with the yolk mixture. Makes 12 egg halves.

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HAM AND OLIVE SPREAD

⅛ lb. minced cooked ham (⅔ c.)
½ c. finely chopped stuffed olives
2 tbsps. minced parsley
1 tbsp. Durkee's Worcestershire Sauce
¼ c. Durkee's Famous Dressing

Combine the ham, with the olives, parsley, Durkee's Worcestershire Sauce and Durkee's Famous Dressing. Use as a spread on buttered bread or toast, or crisp crackers. Serves 6 to 8.

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SAVORY CHEESE CANAPES

½ c. grated American cheese
6 rounds of bread
Salt
Durkee's Pepper
Durkee's Paprika
¾ tsp. Durkee's Worcestershire Sauce

Heap some of the cheese on each round of bread. Sprinkle with salt, pepper, and paprika. Sprinkle each with about ⅛ tsp. of the Durkee's Worcestershire Sauce. Broil until the cheese is melted. Serves 6.

●

MOCK PATÉ DE FOIE GRAS SPREAD

⅛ lb. liverwurst
2 tbsps. minced parsley
1 tbsp. Durkee's Famous Dressing
1 tsp. minced onion

Buy the liverwurst in one piece. Remove the casing and mash the liverwurst. Add the parsley, Famous Dressing and onion and mix well. Use as a spread on toasted or buttered bread or crisp crackers. Serves 6-8.

Salads . . . tasty and refreshing

FROZEN DESSERT SALAD

1 No. 3 can peach halves
¼ c. orange juice
2 tbsp. lemon juice
Speck salt
2 eggs, separated
½ c. granulated sugar
½ c. heavy cream, whipped
½ c. Durkee's Salad-Aid
Lettuce

Drain the peaches, reserving the juice. Combine ¼ c. of the peach juice with the orange and lemon juices and the salt in a double boiler and heat. Then pour slowly over the beaten egg yolks combined with the sugar; cook over hot water until thickened, stirring constantly. Cool, then fold in the whipped cream, Salad-Aid, and egg whites beaten stiff with a hand beater or an electric beater at high speed. Arrange the drained peach halves cut side up in the tray of an automatic refrigerator and pour the cream mixture over them. Freeze without stirring until set. Cut into squares, allowing one peach half per serving, and arrange on individual beds of lettuce. Serves 6-8.

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DEVILED EGG SALAD IN TOMATO CUPS

6 medium tomatoes
12 hard-cooked eggs
¾ c. minced celery
6 tsp. minced onion
2 tbsp. French dressing
1½ tsp. salt
6 tbsp. lemon juice
1 tbsp. Durkee's Mustard
6 tbsp. Durkee's Mayonnaise
Dash of Durkee's Cayenne
1 head lettuce

Wash and remove the stem end of the tomatoes. Then cut each tomato into fourths without cutting all the way through. Press back the "petals" to form a Poinsetta. Sprinkle on the inside with some salt, pepper and French dressing; let chill. Meanwhile chop the shelled hard-cooked eggs and add the celery, onion, French dressing, salt, lemon juice, mustard, mayonnaise and cayenne. Mix well and heap some of this mixture in the center of the tomatoes which have been arranged on individual beds of lettuce. When serving, pass French dressing, if desired. Serves 6.

Deviled Egg and Tomato Salad

POTATO SALAD IN TOMATO JELLY

4 c. canned tomatoes
2 sliced, peeled medium onions
1 diced, seeded green pepper
1 c. diced celery
2¼ tsp. salt
3 Durkee's Cloves
⅛ tsp. Durkee's Pepper
2 tbsp. gran. gelatin
¼ c. cold water
3 c. diced cooked potatoes
¼ c. Durkee's Famous Dressing
2 tbsp. vinegar
2 tbsp. minced onion
Lettuce
2 c. cooked or canned peas marinated in ¼ c. French Dressing

Combine the tomatoes, sliced onions, ½ the seeded green pepper, diced, ½ c. of the celery, 1 tsp. of the salt, the cloves and pepper. Cook 15 min. and then press through a sieve. Sprinkle the gelatin on top of the cold water, then add to the hot tomato mixture, and stir until dissolved. Cool and chill until the mixture begins to set. Meanwhile combine the potatoes, ½ c. diced celery, ½ a seeded green pepper, diced, the Famous Dressing, vinegar, 1¼ tsp. salt, and minced onion. Fold into the tomato mixture after it has begun to set, turn into one large ring mold or individual ring molds that have been rinsed in cold water and chill until firm. Unmold on lettuce and serve with marinated peas in the center. Serves 6-8.

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APPLE AND CREAM CHEESE SALAD

3 Delicious apples
1 3-oz. pkg. cream cheese
Durkee's Mayonnaise
½ c. chopped pecan meats
4 tbsps. chopped Maraschino cherries
Lettuce
Whipped Cream

Wash, dry and core apples. Cut each into three even crosswise slices. Blend cream cheese with 1 tbsp. mayonnaise, add finely chopped nuts, and cherries. Arrange crisp lettuce on plates, place apple slice in center, and fill cavity with cheese mixture. Serve with Durkee's Mayonnaise or Durkee's Salad Aid blended with an equal amount of whipped cream. Serves 9.

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MOLDED BEET SALAD

1 pkg. lemon-flavored gelatin
1 c. warm or boiling water
¾ c. canned beet juice
3 tbsp. vinegar
½ tsp. salt
2 tsp. minced onion
4 tbsp. bottled horseradish
½ c. drained, diced, pared cucumbers
1 c. drained canned beets, diced
1 head lettuce
½ c. Durkee's Famous Dressing

Dissolve the gelatin in the warm or boiling water depending upon the manufacturer's directions. Add the beet juice, vinegar, salt, onion and horseradish. Chill. When slightly thickened fold in the cucumbers and beets. Turn into 8 individual molds and chill until firm. Unmold on individual beds of lettuce. Serve with Durkee's Famous Dressing. Serves 8. To serve 2, make one-fourth this recipe measuring out ¼ of the package of gelatin.

Molded Beet Salad

CRABMEAT, CELERY, AND APPLE SALAD

4 tsp. lemon juice
1 tsp. salt
4 tbsp. salad or olive oil
2 c. canned crabmeat
1 c. diced celery
1½ c. diced, pared tart apple
3 shelled hard-cooked eggs
¼ c. Durkee's Mayonnaise
Lettuce
Stuffed olives

Combine the lemon juice, salt, and salad oil. Mix the crabmeat, celery, and apple, and let stand in the salad-oil mixture for 20 min. Then add the eggs, coarsely chopped, and the mayonnaise. Serve on 8 individual beds of lettuce garnished with stuffed olives or green pepper strips. Serves 8.

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POTATO AND CARROT SALAD

2 c. diced cooked white potatoes
1 c. shredded cabbage
¼ c. diced pared cucumber
½ c. grated pared raw carrot
1 tbsp. finely minced onion
1 c. Durkee's Salad-Aid
Salt
½ head lettuce

Combine the potatoes, cabbage, cucumber, ¼ c. grated raw carrot, and the onion with the Salad-Aid. Add additional salt if necessary. Serve on lettuce garnished with the remaining grated carrot. Serves 6. To serve 2 or 3, make half this recipe.

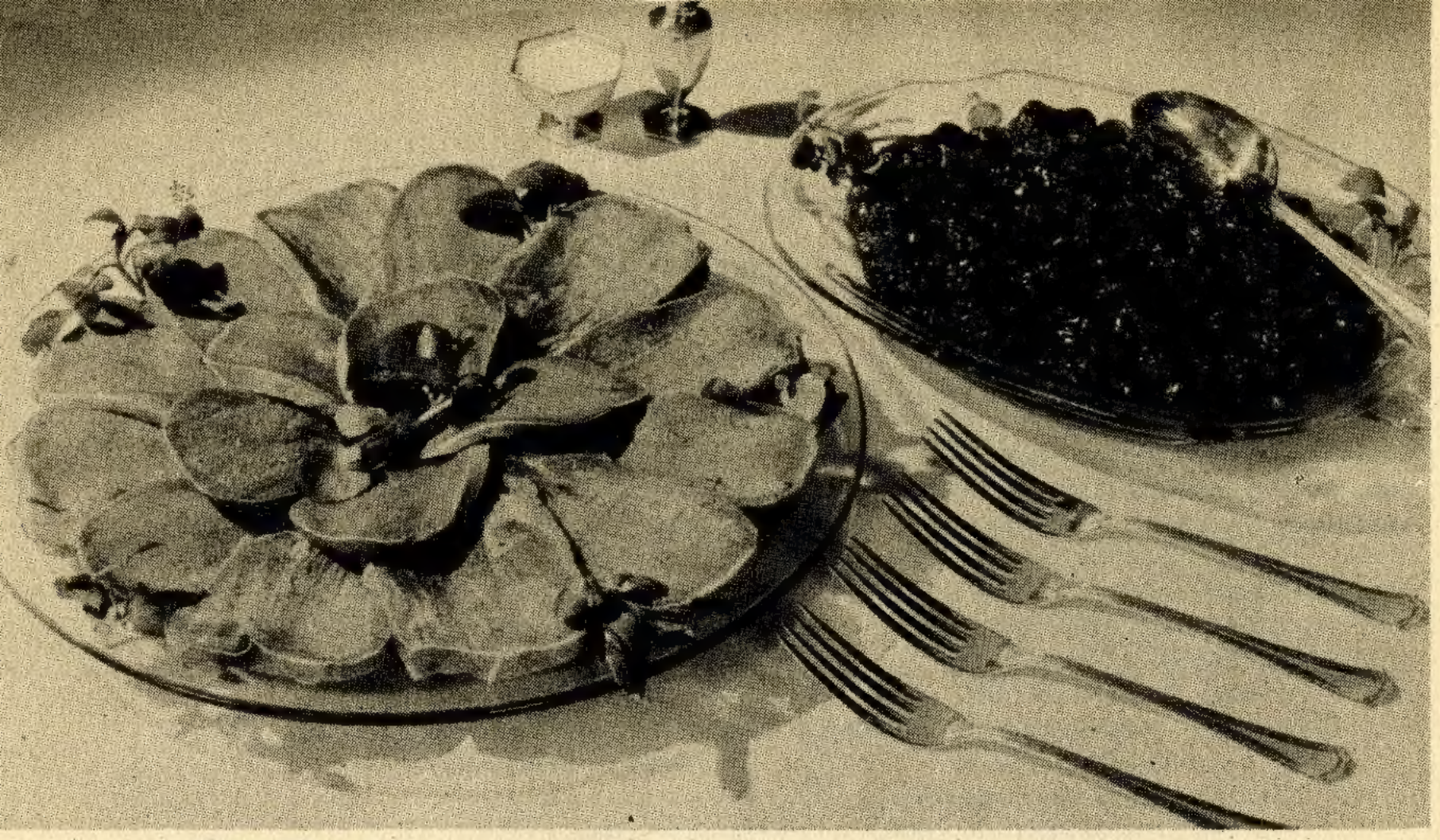
●

JELLIED CHICKEN AND GRAPE SALAD

¼ c. cold water
1 tbsp. granulated gelatine
1 c. boiling water
¼ c. granulated sugar
½ tsp. salt
3 tbsp. lemon juice
2 tbsp. vinegar
1 c. seedless or seeded grapes
¼ c. diced canned pimiento
1 c. diced cooked or canned chicken
½ c. Durkee's Salad-Aid
Lettuce

Pour cold water into bowl, sprinkle gelatine on top. Add the boiling water, sugar and salt, and stir until dissolved. Add the lemon juice and vinegar, and chill. When slightly thickened, add the grapes, whole or in halves, the pimiento, and the chicken and Salad-Aid which have been mixed together. Pour into a loaf pan 8½ in. x 4½ in. x 2½ in. and chill. Unmold on a platter and garnish with lettuce leaves. Serve in squares. Serves 6.

Jellied Chicken and Grape Salad



Spiced Tongue

Entrees . . . main course of the meal

SPICED TONGUE

1 smoked beef tongue, wgt. 3½ lbs.
⅓ c. vinegar
1½ tsp. salt
3 tbsp. granulated sugar
3 Durkee's Bay Leaves, broken in pieces
18 Durkee's Whole Cloves
1 large onion, peeled and sliced
1 tbsp. lemon or orange rind in fine pieces

Wash the beef tongue well. Arrange in a deep covered kettle or Dutch oven, cover with cold water, bring to a boil, and then pour off the water. Next add enough cold water to come about two-thirds of the way up around the tongue, add the other ingredients, cover, and simmer about 3 hrs. or until tender. Cool in the liquor, then remove skin and root from the tongue. Chill and serve sliced thin, with raisin sauce, if desired. Serves 6.

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LAMB CURRY

1 tbsp. flour
1 tsp. salt
2 tsp. Durkee's Curry Powder
1 c. water
1 c. lamb gravy
2 c. cooked diced lamb
½ c. chopped cooked ham
3 tbsp. seeded raisins
2 medium onions
2 tbsp. Durkee's Oleomargarine
1 egg yolk, beaten
½ c. milk
1½ c. raw rice
Dunham's Shredded Cocoanut
Chopped salted almonds or peanuts
Chutney

Combine the flour, salt and curry powder, and mix to a smooth paste with a little of the water. Then add the rest of the water and the lamb gravy. To this add the diced lamb and ham. Toss in the raisins, and let this mixture simmer over a low heat for 15 min. Meanwhile peel and slice the onions. Brown slowly in a covered skillet in which you have put the fat. When tender, add them to the meat and gravy mixture, and continue the simmering process for 10 min. Just before serving, add slowly, while stirring constantly, the beaten egg yolk which has been blended with the milk. Meanwhile cook the rice in boiling salted water and serve, surrounding the curry on a hot platter. Serves 6. Shredded cocoanut and chopped salted almonds or peanuts can be added to each individual serving as desired, same as you would sprinkle grated cheese on spaghetti. Chutney will add additional flavor, if desired.

SLOW COOKED ROAST BEEF

1 5½ lb. standing rib roast (wgt. after trimming)
2 tsp. Durkee's Mustard
2 tsp. Durkee's Paprika
2 tsp. granulated sugar
½ tsp. salt
½ c. boiling water

Have butcher weigh meat; compute roasting time, allowing 21 min. per lb. for a rare roast. Combine mustard, paprika, sugar and salt and rub over the entire surface of meat. Place in an uncovered roaster, bones down so that both surfaces of meat are exposed in a vertical position. Roast in a slow oven of 325° F. for 1 hr. 11 min. Then pour the boiling water into roasting pan and continue roasting for 45 min. longer. For a medium roast allow 22½ min. per lb. Serves 8. This is a delicious roast.

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VEAL PAPRIKA

2 lbs. veal steak, 1-in. thick
1 tsp. salt
⅛ tsp. Durkee's Pepper
1 peeled clove garlic
2 tbsp. Durkee's Oleomargarine
1½ c. hot water
¾ c. sweet or sour cream
1 tsp. Durkee's Paprika

Cut the veal into 2-in. pieces and sprinkle with the salt and pepper. Cut gashes in the garlic and cook in the fat in a covered skillet for 3 min. or until delicately browned. Add the meat, and sear on all sides until light brown. Add the water, cover, and simmer over a very low heat for 1 hr. Add the cream and paprika, reheat, remove garlic and serve. Serves 6. To serve 2 or 3, make half this recipe.

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STUFFED CALVES' LIVER ROLLS

1½ lbs. thinly sliced calves' liver
4 c. soft bread crumbs
1½ c. drained crushed pineapple
1½ tbsp. minced green pepper
1 small peeled onion, minced
½ tsp. salt
¼ tsp. each of Durkee's Pepper, Thyme, Paprika and Sage
½ c. pineapple juice
4 tbsp. melted Durkee's Oleomargarine
2 c. boiling water

Combine the bread crumbs, crushed pineapple, green pepper, onion, all other seasonings and pineapple juice. Mix well and spread on the slices of liver which have been previously sprinkled with salt and pepper. Roll up liver slices and secure each with a toothpick. Sauté liver rolls in the melted fat until golden brown on all sides. Add the boiling water and simmer very gently until tender—about 30 min. Remove rolls to a hot platter and serve with gravy made from liquor and stuffing that remain in the skillet. Serves 6. To serve 2 or 3 make ½ this recipe.

Stuffed Calves' Liver Roll

BAKED VEGETABLE HASH

4 medium potatoes
4 medium beets
6 medium carrots
1 medium seeded green pepper
1 large onion, peeled
1 c. soft bread crumbs
¼ c. Durkee's Oleomargarine
½ c. beef stock or bouillon
2 eggs, beaten slightly
1 tsp. salt
¼ tsp. Durkee's Black Pepper

Prepare and cook the potatoes, beets and carrots separately until tender. Chop all vegetables together coarsely with green pepper and onion. Mix with the bread crumbs, oleomargarine, stock, beaten eggs and seasonings. Turn into greased 1½ qt. casserole; bake for 1 hour in a hot oven of 400° F. Serves 6. To serve 2 or 3, make half this recipe. Use beef cubes, meat or vegetable extract, or canned bouillon for the stock in this recipe, following manufacturer's directions.

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PARSNIP PATTIES

6 parsnips
2 c. boiling water
Salt
1 slice onion
1 egg
½ c. soft bread crumbs
Few grains Durkee's Black Pepper
Finely sifted dried bread crumbs
4 tbsps. Durkee's Oleomargarine

Wash, pare and cut parsnips in thin crosswise slices; place in boiling water with 1 tsp. salt, and onion. Cook until tender and water is almost completely evaporated. Mash parsnips thoroughly, stir in unbeaten egg, soft bread crumbs, and pepper, and set aside to cool. Add salt to taste. Shape into patties, roll in dried bread crumbs, and let stand 5 min. Place oleomargarine in frying pan, and when hot (not smoking), add patties. Brown on one side, then turn and brown on other side. Can be served with or without the following Cream Sauce. Serves 6.

CREAM SAUCE

3 tbsps. Durkee's Oleomargarine
1 tbsp. flour
1 tbsp. cornstarch
½ tsp. salt
Few grains Durkee's Black Pepper
2 cups milk

Cream oleomargarine, dry ingredients and seasonings in top of double boiler. Add milk slowly, and cook 15 minutes after it thickens.

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QUICK-MADE CABBAGE AND CARROTS

3 cups shredded cabbage
1 cup sliced, pared new carrots
Salt
Few grains Durkee's Black Pepper
4 tbsps. melted Durkee's Oleomargarine

Drop cabbage into boiling salted water and cook 10 minutes ***after boiling-point is reached*** or until tender. Drain. Drop carrots into enough boiling salted water to barely cover, and boil gently 10 minutes, or until tender; drain. Toss vegetables together with melted oleomargarine, pepper and salt to taste. Serves 4.

Quick-Made Cabbage and Carrots

Pan Fried Foods . . . prepared correctly

FRIED EGG PLANT

1 lb. egg plant
2 eggs
1 cup milk
1 cup sifted all-purpose flour
½ tsp. salt
Durkee's Oleomargarine

Pare egg plant and cut in ¼ inch slices. Dip in batter made by beating eggs slightly, adding milk, sifted flour and salt and stirring until smooth. Sauté to golden brown in Durkee's Oleomargarine, turning once. Drain and serve. Serves 4-6.

PAN FRIED PERCH

Season finely sifted dried bread crumbs with salt and pepper. Dip perch in crumbs, beaten egg diluted with milk or water, and bread crumbs again. Fry in Durkee's Oleomargarine until fish is flaky and browned on both sides. Garnish with lemon and parsley.

FRIED CARROTS AND APPLES

6 medium carrots
6 medium apples
5 tbsps. Durkee's Oleomargarine
⅓ c. brown sugar
1 tsp. salt

Wash and scrape the carrots, then cut lengthwise in thin slices. Wash, dry and cut apples into fourths, removing cores. Place oleomargarine in frying pan, and stir in sugar. When melted, arrange alternate layers of apples and carrots in pan. Sprinkle each layer with salt. Cover and cook gently for ¾ hr. or until carrots are tender, stirring occasionally to prevent burning. Turn onto hot platter, and serve at once. Serves 3-4.

BREADED VEAL CUTLETS

2¼ lbs. veal cutlets, ½" thick
1 tsp. salt
⅛ tsp. Durkee's Black Pepper
1 c. finely sifted dried bread crumbs
1 egg, beaten
1 tbsp. water
4 tbsps. Durkee's Oleomargarine

Cut cutlets in individual pieces, then season with salt and pepper. Dip into bread crumbs, then into beaten egg combined with water, and again into bread crumbs. Let stand 10 min. Place oleomargarine in frying pan and when hot (not smoking) brown the veal on both sides, then reduce the heat and cook meat gently until well done—about 30 min. Serves 6.

Pan Fried Perch

Vegetables . . . so necessary for health

CASSEROLE OF CABBAGE AND TOMATOES

1½ lb. head cabbage
2 tbsp. flour
2 tbsp. granulated sugar
2 c. canned tomatoes
2 tbsp. minced onion
1½ tsp. salt
2 tbsp. Durkee's Oleomargarine
⅛ tsp. Durkee's Black Pepper

Shred the cabbage and cook in boiling salted water until tender. Drain well. Meanwhile combine the flour and sugar, and add to the tomatoes with the remaining ingredients. Bring to a boil while stirring. Then arrange in a greased 1½ qt. casserole in alternate layers with the drained cabbage. Bake 25 min. in a very hot oven of 450° F. Serves 6.

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SCALLOPED SPINACH AND TOMATOES

3 lbs. spinach
5½ tbsp. Durkee's Oleomargarine
2½ tsp. salt
⅛ tsp. Durkee's Black Pepper
1 No. 3 can tomatoes
1 Durkee's Bay Leaf
1 tsp. granulated sugar
1 Durkee's Whole Clove
1 tbsp. minced onion
½ seeded green pepper
8 tbsp. flour
¼ c. fresh bread crumbs

Cut off roots, wash and cook spinach tender. Drain; season with 1½ tbsp. of the oleomargarine, ½ tsp. of the salt, and the pepper. Meanwhile combine the tomatoes with the bay leaf, 2 tsp. of the salt, the sugar, clove, minced onion, chopped green pepper, 3 tbsp. of the oleomargarine and the flour. Mix well and simmer about 30 min. Remove the bay leaf and whole clove, then arrange alternate layers of prepared spinach and tomato sauce in a 1½ qt. casserole having tomato sauce on top. Top with the bread crumbs which have been combined with 1 tbsp. of oleomargarine, melted. Bake in a moderate oven of 350° F. until the crumbs are golden brown. Serves 6. To serve 2 or 3, make one-third this recipe.

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FLUFFY POTATO NESTS WITH DICED CARROTS

6 medium-sized potatoes
2 tbsp. Durkee's Oleomargarine
½ tsp. salt
2 egg-yolks, slightly beaten
2 c. buttered diced carrots

Pare and cook potatoes until tender. Drain, add oleomargarine, and salt, and beat thoroughly. Add egg-yolks and continue beating until light and fluffy. Shape with pastry bag and tube into nests on greased baking sheet, and place under broiler until delicately browned. Arrange on platter and fill with Buttered Diced Carrots.

Fluffy Potatoes Filled with Carrots

VEGETABLE CASSEROLE

1 c. raw carrots, in 1-in. strips
1 c. raw celery, in 1-in. strips
1 c. raw potatoes, in 1-in. strips
1 c. sliced raw onions
1 c. cooked or canned string beans
3 tbsp. flour
3 tbsp. Durkee's Oleomargarine
1½ c. milk
⅛ tsp. each of Durkee's White Pepper, Durkee's Powdered Mustard and Durkee's Paprika
½ tsp. salt
¾ tsp. Durkee's Worcestershire Sauce

Thoroughly wet parchment, placing each raw vegetable on a separate piece. Gather up edges of bags thus formed and tie securely with soft cord, well below all edges of parchment. Place in kettle of boiling water so that all will be tender at the same time—onions require about 45 min., carrots 40 min., potatoes 30 min., and celery 30 min. Canned vegetables need only to be heated thoroughly. Make a white sauce with flour, oleomargarine, and milk. Add seasonings. Combine with cooked vegetables and turn into a greased casserole. Bake in a slow oven of 350° F. 30 min. Serves 8.

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STRING BEANS WITH RAREBIT SAUCE

4 tbsp. Durkee's Oleomargarine
4 tbsp. flour
2 c. milk
1 c. grated American cheese
½ tsp. salt
Dash Durkee's White Pepper
Few drops Durkee's Worcestershire Sauce
Dash Durkee's Cayenne Pepper
2 lbs. cooked string beans, or 2 No. 2 cans, drained

Make white sauce with oleomargarine, flour and milk. Add cheese and seasonings, and stir until melted. Add beans and bake in a greased casserole in a moderate oven of 350° F. for 30 min. Garnish with Durkee's Paprika and Parsley. Serves 6.

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VEGETABLE AND CHEESE CASSEROLE

1½ c. scalded milk
1 c. soft bread crumbs
¼ c. melted Durkee's Oleomargarine
2 canned pimientos, chopped
1 tbsp. chopped parsley
1½ tbsp. chopped onion
1½ c. grated American cheese
⅜ tsp. salt
⅛ tsp. Durkee's Black Pepper
Dash Durkee's Paprika
3 eggs
1 c. cooked spaghetti
1 c. drained cooked or canned vegetables

Pour the scalded milk over the bread crumbs. Add oleomargarine, pimientos, parsley, onion, grated cheese and seasonings. Then add the well-beaten eggs. Put the vegetables and spaghetti in a greased 1½ qt. casserole, and pour the milk and cheese mixture over them. Set in a pan of warm water and bake about 75 min. in a slow oven of 325° F. or until the loaf is firm. Serves 6. To serve 2, make one-third this recipe and bake in individual casseroles, in a slow oven of 325° F. until done—about 45-50 min.

Vegetable and Cheese Casserole

. . . . Durkee Famous Foods . . . .

DURKEE FAMOUS FOODS, INC. is more than the name of a Company; it stands for quality and satisfaction in foods. The rapid growth of this institution attests the popularity of its products. The birth of its oldest unit dates back almost a century. Now Durkee food plants are spaced across the continent from coast to coast to insure quick delivery of fresh products. Wherever you live or wherever you trade you will always get full value for your money and maximum satisfaction for your family from any product bearing the Durkee label.

Shown here are the items included in Durkee Famous Foods. Each one is a culinary classic. You are anxious to have good results when preparing your meals. When you use Durkee products in your recipes you feel a glow of satisfaction when you place your finished dishes before your appreciative family.

DURKEE FAMOUS FOODS include the following popular items:

Durkee's Famous Dressing and Meat Sauce
Durkee's Oleomargarines
Durkee's Purely Vegetable Shortening
Durkee's Mayonnaise
Durkee's Salad Aid
Durkee's Sandwich Spred
Durkee's full line of Whole and Ground Spices
Durkee's Worcestershire Sauce
Durkee's Tapioca
Dunham's Moist and Package Cocoanut
Durkee's Bird Seed

Tea Biscuits—Date Muffins

Quick Breads and Cakes

TEA BISCUITS

2 c. sifted flour
3 tsp. baking powder
½ tsp. salt
⅓ c. Durkee's Oleomargarine
⅔ c. milk (about)

Sift flour, baking powder, and salt together. Cut in shortening. Add milk gradually until soft dough is formed. Turn on floured board, knead slightly, roll and cut biscuits. Bake in a hot oven of 450° F. 12-15 min. Makes 14 biscuits.

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MOLASSES EGGLESS MUFFINS

2¼ c. sifted all-purpose flour
1 tsp. baking soda
¾ tsp. baking powder
½ tsp. salt
¼ tsp. Durkee's Ground Ginger
¼ c. granulated sugar
1 c. sour milk or buttermilk
½ c. molasses
1½ tbsp. melted Durkee's Oleomargarine

Sift the flour with the soda, baking powder, salt, ground ginger and sugar. Combine the milk, molasses and melted shortening. Turn the milk mixture into the dry ingredients all at one time and stir quickly and vigorously until the dry and liquid ingredients are just mixed and have a lumpy appearance. Then fill the greased muffin pans about ⅔ full of batter and bake in a moderate oven of 375° F. for 25 min. Makes 16 muffins 2½-in. in diameter.

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DATE MUFFINS

½ c. cut pitted dates
2 c. sifted all-purpose flour
3 tsp. baking powder
½ tsp. salt
¼ c. granulated sugar
1 egg
1 c. milk
3 tbsp. melted Durkee's Oleomargarine

Add dates to the dry ingredients sifted together. Beat the egg with the milk, and add melted shortening. Add to the dry ingredients, stirring vigorously until ingredients are just mixed and have a lumpy appearance. Pour into greased muffin pans. Bake in a hot oven of 425° F. for 25 min. Makes 12 to 15 muffins 2½-in. in diameter.

FAVORITE GINGERBREAD CAKE

1 egg, slightly beaten
¼ c. brown sugar
¼ c. molasses
½ c. Durkee's Oleomargarine, melted
1¼ c. sifted all-purpose flour
1 tsp. baking soda
¼ tsp. salt
1 tsp. Durkee's Ground Ginger
¼ tsp. Durkee's Ground Nutmeg
¼ tsp. Durkee's Ground Cinnamon
¼ tsp. Durkee's Ground Cloves
½ c. hot water

Add beaten egg to the sugar, molasses and melted oleomargarine. Sift together the flour, baking soda, salt, and spices, and add to the egg mixture. Gradually add the hot water, and mix well. Pour into a greased pan about 8″ x 8″ x 2″, and bake in a moderate oven of 350° F. for 25 min. When gingerbread is cool, frost with the following frosting:

FROSTING

1 c. confectioners' sugar
1 tbsp. cream
1 sq. (1 oz.) unsweetened cooking chocolate, melted
½ tsp. vanilla extract

Combine all of the ingredients, mix well, and use as frosting on Favorite Gingerbread Cake.

LAZY DAISY CAKE

1 c. sifted cake or pastry flour
1 tsp. salt
1 tsp. baking powder
} Sift together

2 eggs
1 c. granulated sugar
} Beat well together with egg beater

1 tbsp. Durkee's Oleomargarine
⅓ c. milk
} Heat together to lukewarm

1 tsp. vanilla extract

Mix the dry ingredients with the egg mixture after which add the milk mixture and vanilla. Turn into a greased cake pan about 8″ x 8″ x 2″, and bake in a moderate oven of 350° F. for 30 min. or until done. Cool in pan 5 min., then cover with the following icing, and broil under very low broiler heat until the cocoanut is browned.

LAZY DAISY ICING

⅓ c. brown sugar
3 tbsp. Durkee's Oleomargarine
2 tbsp. cream
½ c. Dunham's Shredded Cocoanut

Cream sugar and oleomargarine together, then add the cream, and cocoanut.

DATE AND NUT BREAD

½ c. granulated sugar
3 c. sifted all-purpose flour
3¾ tsp. baking powder
1 tsp. salt
1 tsp. Durkee's Cinnamon
3 tbsp. melted Durkee's Oleomargarine
1 egg
1½ c. milk
1 c. pitted dates (cut fine)
⅓ c. pecan or walnut meats

Sift together the sugar, flour, baking powder, salt and cinnamon. Stir in melted oleomargarine, egg and milk thoroughly, but do not over beat. Lastly add dates and nuts. Bake in a large greased loaf pan 10″ x 5″ x 3½″ in a moderate oven of 375° F. for 1 hr.

Nut Bread and Ginger Bread

Cakes, Pastries and Desserts

SNOWY WHITE LAYER CAKE

¾ c. Durkee's Oleomargarine
1½ c. granulated sugar
3 c. sifted cake or pastry flour
3 tsp. baking powder
½ tsp. salt
1 c. milk
1½ tsp. vanilla extract
4 egg-whites, beaten almost stiff

Cream the oleomargarine; add the sugar gradually, beating meanwhile. Sift together the flour, baking powder and salt, and add alternately with the milk and vanilla combined, to the creamed mixture. Fold in the beaten egg-whites, and pour into 2 greased and lightly floured 9 in. layer cake pans. Bake in a moderate oven of 375° F. for 25 - 30 min. When cool, fill and frost with any of the icings shown on page 22.

MILK CHOCOLATE CAKE

½ c. Durkee's Oleomargarine
1¼ c. brown sugar
2 eggs, beaten
½ c. boiling water
2 sq. (2 oz.) unsweetened cooking chocolate
1½ c. sifted cake or pastry flour
1 tsp. baking soda
1 tsp. baking powder
½ tsp. salt
½ c. sour milk or buttermilk
1 tsp. vanilla extract

Cream oleomargarine thoroughly; add the sugar gradually, and cream the mixture until light and fluffy. Add the beaten eggs and beat well. Meanwhile pour the boiling water over the chocolate; stir over low heat until smooth and thick, cool, add to the egg mixture, mixing thoroughly. Sift the flour, soda, baking powder and salt together. Combine the milk and the vanilla, and add alternately with the dry ingredients to the chocolate mixture, beating after each addition until smooth. Pour into two greased and lightly floured 8" layer cake pans, and bake in a moderate oven of 375° F. for 25 - 30 min. When cool, fill and frost with Milk Chocolate Nut Icing . . . see recipe on page 22.

Milk Chocolate Cake

COCOANUT CREAM TAPIOCA

⅓ c. Durkee's Kookeezy Tapioca
⅓ c. granulated sugar
¼ tsp. salt
1 egg, separated
4 c. milk
1 tsp. vanilla extract
2 tbsp. granulated sugar
¾ c. Dunham's Shredded Cocoanut

Combine the tapioca, ⅓ c. sugar, salt, and egg yolk in the top of a double boiler. Add the milk and cook over rapidly boiling water until scalding, then cook 5 min. or until the tapioca is transparent, stirring frequently. Remove from heat. Add the cocoanut and cool. Beat the egg white until stiff then add the 2 tbsp. granulated sugar while continuing to beat. Fold into the cooled tapioca mixture, add the vanilla and chill. Serves 8.

BAKED COCOANUT CUSTARD

4-6 eggs
¼-½ c. granulated sugar
½ tsp. salt
1 qt. scalded milk
½-1 tsp. vanilla extract
1 c. Dunham's Shredded Cocoanut

For individual custards use 4 eggs, for a large custard use 6. Beat the eggs slightly, add the sugar and salt and mix well. Add the scalded milk gradually while stirring constantly. Add vanilla and cocoanut. Mix thoroughly. Grease 6 to 8 custard cups or a 1½ qt. casserole dish and pour in the custard mixture. Place in a shallow pan containing warm water and bake in a slow oven of 325° F. 65 min. for individual custards, or 75 min. for a large custard. Be sure the water under the custard does not boil. Test by inserting a silver knife into the custard. If it comes out clean the custard is done. Half cream and half milk may be used in this recipe to give a richer dessert. ½ c. cut pitted dates may be added. Serves 6-8. To serve 2, make one-fourth this recipe using 1 or 2 eggs.

DURKEE SPECIAL COCOANUT CAKE

½ c. Durkee's Oleomargarine
1½ c. granulated sugar
3 c. sifted cake or pastry flour
3 tsp. baking powder
¼ tsp. salt
½ c. milk
½ c. water
1 tsp. vanilla extract
3 egg-whites, beaten stiff

Cream the oleomargarine; add the sugar gradually, creaming meanwhile. Sift together the flour, baking powder, and salt, and add alternately with the milk and water to the creamed mixture. Add the vanilla and fold in the egg-whites. Pour into 2 greased and lightly floured 8 in. layer cake pans. Bake in a moderate oven of 375° F. for 30-35 min. Fill and frost with Marshmallow Frosting. (See Frosting Recipe page 22.)

Cocoanut Cake

BURNT SUGAR CAKE

2 c. granulated sugar
½ c. boiling water
⅔ c. Durkee's Oleomargarine
4 eggs, separated
3 c. sifted cake or pastry flour
¼ tsp. baking soda
2½ tsp. baking powder
¼ tsp. salt
1 c. cold water
1 tsp. vanilla extract

Melt ½ c. of the sugar in a saucepan while stirring, until it is a light golden syrup. Then pour in the ½ c. boiling water gradually, stirring until smooth. Cool. Cream the oleomargarine and add the remaining 1½ c. of sugar gradually. Beat the egg yolks and add to the sugar mixture, blending well. Sift the flour, soda, baking powder, and salt, and add alternately with the water and vanilla to the sugar mixture, beating until smooth. Add the syrup and blend, then fold in the egg whites beaten until stiff. Turn into two 9-in. greased and lightly floured layer cake pans, and bake in a moderate oven of 375° F. for 25-30 min. or until done.

COFFEE CAKE

½ c. Durkee's Oleomargarine
1¾ c. granulated sugar
2 eggs, slightly beaten
2 c. sifted cake or pastry flour
2 tsp. baking powder
½ tsp. salt
¾ c. milk
½ tsp. vanilla extract
2 tsp. Durkee's Cinnamon
½ c. chopped pecan meats

Cream the oleomargarine, add 1½ c. of the sugar gradually, while continuing to cream, then add the beaten eggs. Sift together the flour, baking powder and salt, and add alternately with the combined milk and vanilla. Pour into a greased pan about 12 in. x 8 in. x 2 in., and sprinkle with the remaining ¼ c. granulated sugar, the cinnamon and nutmeats. Bake in a moderate oven of 375° F. for 30-35 min.

CHEESE TORT

2 lbs. (4 c.) cottage cheese
1 c. heavy cream
1¾ c. granulated sugar
2 tbsp. flour
1 tsp. vanilla extract
3 eggs, well-beaten
1 pkg. zwiebach
3 tbsp. melted Durkee's Oleomargarine
1 tbsp. Durkee's Cinnamon

Combine the cheese, cream, 1 c. of the sugar, the flour, vanilla and the eggs, and beat well with a spoon. Roll the zwiebach biscuits until fine—there should be 2⅔ c. of crumbs—add the oleomargarine, cinnamon and the remaining ¾ c. of granulated sugar and mix well. Line a greased 9-in. spring pan with half this crumb mixture. Pour in the cottage cheese mixture, and sprinkle with the remaining crumb mixture. Bake in a slow oven of 325° F. for 1½ hrs.

Coffee Cake—Cheese Tort

TAPIOCA ROYAL

½ c. pineapple juice
2 c. grape juice
6 tbsp. Durkee's Kookeezy Tapioca
¼ tsp. salt
¼ c. granulated sugar
1 tbsp. lemon juice
½ c. heavy cream, whipped
½ c. canned crushed pineapple

Drain juice from canned crushed pineapple. Add water if needed to make ½ c. juice. Combine with grape juice and heat to boiling. Place over boiling water and add tapioca and salt, while stirring. Cook until tapioca is clear and transparent, 15 to 20 min., stirring frequently. Add sugar and lemon juice. Chill thoroughly. Remove ½ c. of mixture and add whipped cream to it. Add pineapple to remaining portion. Place pineapple mixture in parfait or sherbet glasses, and top with whipped cream mixture. Serves 6.

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LEMON SPONGE PIE

18 vanilla wafers
6 tbsp. Durkee's Oleomargarine
1 c. granulated sugar
1 tbsp. flour
1 tbsp. lemon juice
2 eggs, separated
1 c. milk
Pinch salt

Roll the vanilla wafers fine—there should be 1½ c. of crumbs. Combine with 2 tbsps. of the oleomargarine. Use to line an 8-in. pie plate. Cream the remaining 4 tbsps. oleomargarine with the sugar; add the flour, lemon juice, and the well-beaten egg-yolks mixed with the milk. Fold in the egg-whites beaten stiff with the salt. Pour into the lined pie plate, and bake in a moderate oven of 350° F. for 45 min.

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COCOANUT CUSTARD PIE

Plain pastry
3 c. scalded milk
3 eggs, slightly beaten
¼ tsp. salt
½ tsp. Durkee's Nutmeg
½ c. granulated sugar
½ c. Dunham's Shredded Cocoanut

Make a 9-in. unpricked pie shell. Bake in a very hot oven of 450° F. for 15-18 min. While baking, pour the scalded milk over the slightly beaten eggs which have been combined with the salt, nutmeg and sugar. When the pastry shell has baked 15 min. reduce the oven heat to 300° F. and pour the custard mixture very slowly into the baked shell while still in the oven. Sprinkle the cocoanut on top of custard and bake in a slow oven of 300° F. for 25 min. or until a silver knife inserted in the center of the custard comes out clean. Makes one 9-in. pie which serves 6-8.

Cocoanut-Custard Pie

Cookies and Small Cakes

FAVORITE SPICED CUP CAKES

4 tbsp. Durkee's Oleomargarine
1 c. granulated sugar
1 egg
2 c. sifted cake or pastry flour
2 tsp. baking powder
¼ tsp. salt
½ tsp. Durkee's Cinnamon
¼ tsp. Durkee's Nutmeg
¼ tsp. Durkee's Ground Cloves
⅓ c. evaporated milk diluted with ⅓ c. water

Cream oleomargarine, add sugar slowly, and cream until light. Add beaten egg. Sift dry ingredients and add to oleomargarine mixture alternately with milk. Mix well. Bake in greased cup cake pans or crinkle cups in moderate oven of 375° F. about 20-25 min. Frost and serve. Makes about 2 doz. cup cakes.

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HERMITS

¾ c. Durkee's Oleomargarine
1½ c. brown sugar
3 eggs, well-beaten
2½ c. sifted cake or pastry flour
¾ tsp. baking soda
½ tsp. Durkee's Cinnamon
½ tsp. Durkee's Nutmeg
½ tsp. salt
1 c. seedless raisins
1 c. chopped walnut meats

Cream the oleomargarine and sugar, and add the well-beaten eggs. Sift 2 c. of the flour with the soda, spices and salt, and add to mixture. Add raisins and nutmeats mixed with rest of flour. Drop by teaspoonfuls on greased baking pans about 2 inches apart. Bake in a hot oven of 400° F. for 10 min. Makes about 4 doz. cookies. To make 15 cookies make one-third this recipe.

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CHOCOLATE COCOANUT MACAROONS

2 sq. (2 oz.) unsweetened cooking chocolate
1⅓ c. sweetened condensed milk
1 tsp. vanilla extract
Pinch of salt
3 c. Dunham's Shredded Cocoanut
1 c. chopped nutmeats (optional)

Melt the chocolate over hot water. Stir in the condensed milk, vanilla and salt. Add cocoanut, and nutmeats if desired. Drop by spoonfuls on a greased cookie sheet and bake 20 min. in a moderate oven of 350° F. Remove at once with a spatula when done. Makes about 4 doz. cookies. To serve 2 or 3, make one-fourth the recipe.

VANILLA COCOANUT MACAROONS: Follow recipe for Chocolate Cocoanut Macaroons, omitting chocolate and increasing cocoanut to 5 cups.

Chocolate Macaroons—Cookies

Cup Cakes

PLAIN CUP CAKES

⅓ c. Durkee's Oleomargarine
1 c. granulated sugar
2 eggs
1¾ c. sifted cake or pastry flour
2 tsp. baking powder
½ tsp. salt
½ c. milk or water
1 tsp. vanilla extract

Cream oleomargarine, add sugar gradually, creaming until light and fluffy. Add unbeaten eggs one at a time, beating thoroughly after each addition. Add flour, sifted with baking powder and salt, to the sugar mixture alternately with the combined milk and vanilla. Turn into greased and lightly floured cup cake pans or crinkle cups. Bake in moderate oven of 375° F. 25 to 30 min. Makes about 2 doz. cup cakes.

GOLDEN CUP CAKES

½ c. Durkee's Oleomargarine
1½ c. granulated sugar
3 eggs, separated
2½ c. sifted cake or pastry flour
3 tsp. baking powder
¼ tsp. salt
1 c. milk
½ tsp. lemon extract
1 tsp. vanilla extract

Cream the oleomargarine; add the sugar gradually, creaming meanwhile. Add the egg yolks and beat well. Sift together the flour, baking powder, and salt, and add alternately to the creamed mixture with the milk and extracts mixed together. Fold in the stiffly beaten egg whites, and pour into greased cup cake pans. Bake in a moderate oven of 375° F. for 20-25 min. Makes about 28 cup cakes 2½ in. in diameter.

SOFT GINGER COOKIES

1 c. Durkee's Oleomargarine
1½ c. brown sugar
3 eggs, beaten
1 tbsp. Durkee's Ginger
½ c. dark molasses
1½ c. boiling water
1½ tsp. baking soda
5 c. sifted all-purpose flour
4 tsp. baking powder
1½ tsp. salt
1 tbsp. Durkee's Cinnamon

Cream the oleomargarine, add the brown sugar and mix well. Then add the eggs and blend. Add the ginger to the molasses and mix, then add to the sugar mixture. Add the boiling water while stirring. Sift the remaining ingredients together and add to the sugar mixture. Mix well, then place in the refrigerator for 2 hrs. Drop by teaspoonfuls on greased baking sheets. Bake in a hot oven of 425° F. for 10 to 12 min. Makes 7 doz. cookies. These cookies will keep soft for a week if kept in a stone crock or jar. If desired, the dough may be kept in a covered refrigerator dish, and baked as needed. To make about 2½ doz. cookies make one-third of this recipe.

Icings

MILK CHOCOLATE NUT ICING

1 sq. (1 oz.) unsweetened cooking chocolate
3 tbsp. Durkee's Oleomargarine
Pinch of salt
2 c. confectioners' sugar
6 tbsp. cream
1 tsp. vanilla extract
¼ tsp. black walnut extract
½ c. chopped nutmeats

Dissolve chocolate, oleomargarine and salt in mixing bowl over hot water, add the sugar, cream and extracts, and beat until creamy. Add nutmeats, and spread on cake. Fills and frosts two 8-in. cake layers.

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MARSHMALLOW FROSTING

1 c. granulated sugar
5 tbsp. water
2 egg-whites, beaten almost stiff
10 marshmallows
1 c. Dunham's Cocoanut

Boil the sugar and water until they thread when dropped from spoon (250° F.). Pour gradually over beaten egg-whites while continuing to beat with an egg beater. Then add the marshmallows cut in quarters. Spread between and on cake layers, and sprinkle with cocoanut.

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CHOCOLATE FUDGE ICING

2 sq. (2 oz.) unsweetened cooking chocolate, melted
1½ c. granulated sugar
½ c. water
1 tbsp. Durkee's Oleomargarine
¼ tsp. cream of tartar
1 tbsp. vanilla extract
2 tbsp. heavy cream

Cut the chocolate in small pieces. Combine with sugar, water, oleomargarine, and cream of tartar. Stir mixture thoroughly. Cook without stirring to 234° F.—very soft ball stage. Remove from heat and let cool to 145° F. or until the outside of the saucepan feels quite warm to the touch. Add vanilla and beat until thick enough to hold its shape. Thin slightly with the heavy cream, so that it will be of the right consistency to spread. Fills and frosts two 8-in. cake layers.

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SEAFOAM ICING

2 c. dark brown sugar
½ c. water
Pinch baking soda
1 egg white, beaten stiff
½ tsp. vanilla extract

Combine the sugar, water and baking soda, and cook until it threads (230° F.). Pour gradually over the egg white, beating meanwhile. Add the vanilla. Frosts 1 loaf cake 8 in. x 8 in. x 2 in.

Fancy Luncheon Sandwiches

Serve Durkee's Famous Dressing on Frankfurters, Hamburgers, Etc.

Buffet Suppers, Sandwiches, etc.

MUSTARD FRANKFURTER SANDWICHES

½ lb. frankfurters
½ tsp. Durkee's Mustard
5 tbsp. Durkee's Sandwich Spred
Bread
Durkee's Oleomargarine

Cook the frankfurters 10 min., chill, skin them, and chop fine or put through food chopper. Mix with the mustard and Sandwich Spred. Spread between slices of bread which have been spread with oleomargarine. Makes about 1 c. filling and fills 8 full-sized sandwiches.

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CRABMEAT SPREAD

1 6-oz. can of crabmeat, flaked
½ c. chopped celery
¼ c. minced canned pimiento
¼ c. Durkee's Famous Dressing
⅛ tsp. salt
⅛ tsp. Durkee's Paprika

Mix the crabmeat with the celery, pimiento, Durkee's Famous Dressing, salt and paprika. Use as a spread on toasted or buttered bread, or crisp crackers. Serves 6 to 8.

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EGG AND CELERY SANDWICHES

3 shelled hard-cooked eggs
1 c. finely diced celery
Pinch of salt
Dash of Durkee's Pepper
¼ c. Durkee's Sandwich Spred
Bread
Durkee's Oleomargarine

Chop the eggs and combine with the celery, salt, pepper and sandwich spred. Spread between slices of bread which have been spread with oleomargarine. Makes 1 c. filling and fills 8 full-sized sandwiches.

TOASTED SALMON PIQUANT SANDWICHES

1 7¾ oz. can salmon
2 tbsp. bottled horseradish
2 tbsp. Durkee's Sandwich Spred
¼ tsp. salt
Bread
Durkee's Oleomargarine

Mix salmon, horseradish, Sandwich Spred and salt. Spread between slices of bread which have been spread with oleomargarine. Toast on both sides in melted oleomargarine in a skillet or spread the outside of the sandwiches with melted oleomargarine, and toast under the broiler or in a sandwich toaster. Makes 1¼ c. filling and fills 10 full-sized sandwiches.

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CORNED BEEF RAISIN SANDWICHES

½ cup boiling water
½ cup seedless raisins
1 cup ground canned or cooked corned beef
⅓ cup Durkee's Famous Dressing
Bread
Durkee's Oleomargarine

Pour the water over raisins and let stand 10 min. Drain and chop, then mix with the corned beef and Durkee's Famous Dressing. Spread between slices of bread spread with oleomargarine. Makes 1 c. filling and fills 6-8 full sized sandwiches.

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VIGOR SANDWICHES: Add ½ c. sweet pickle relish to the filling of Corned Beef Raisin Sandwiches. Makes 1½ c. filling and fills 8-10 full sized sandwiches.

●

RUGBY SANDWICHES: Add ½ c. grated American cheese and 2 tbsps. lemon juice to the filling of Corned Beef Raisin Sandwiches. Makes 1½ c. filling and fills 8-10 full sized sandwiches.

●

WRESTLER'S SANDWICHES: Add ¼ c. bottled horseradish to the filling of Corned Beef Raisin Sandwiches. Makes about 1 c. filling and fills 6-8 sandwiches.

●

VARSITY SANDWICHES: Add 3 tbsps. chopped canned pimientoes and ¼ tsp. salt to the filling of Corned Beef Raisin Sandwiches. Makes about 1 c. filling and fills 6-8 sandwiches.

Buffet Supper

DURKEE FAMOUS FOODS